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# Chocolate Making Adventures: Create Your Own Chocolate



## **Synopsis**

From cocoa bean to mouth-watering treats... Make your own chocolate at home. Most recipes for homemade chocolate involve buying it from the shop then melting it. But what if it's actual chocolate itself that you want to make? Thanks to the recent widespread availability of cocoa beans and cocoa butter, chocolate-making has never been easier. You can create it on an ordinary kitchen stove. Learn to make different kinds of chocolate, then mould it into bars, sweets and even build with chocolate bricks, as you follow Rosen's quest to become a home chocolatier. 100 pages packed with recipes and tips by chocolate enthusiast Rosen Trevithick and featuring beautiful photographs by Claire Wilson of Live, Life, Explore. Includes:- Choosing Your Ingredients- Equipment- Techniques- Plain Chocolate, Milk Chocolate and White Chocolate- Vegan White Chocolate and Vegan "Milk" Chocolate- Chocolate-Free Chocolate (Carob)- Orange Chocolate- Marbled Chocolate with Cocoa Nibs- Lavender and Blueberry- Peppermint Creams- Pistachio Pralines- Amaretto Crème with Boozy Cherries- Chocolate Truffles- Millionaire's Salted Caramel Cups- Peanut Butter Cups With Oaty Biscuit- Candied Orange Peel- Dark Chocolate Gingers- Christmas-Spiced Chocolate Treats- Fondant Eggs...plus many more recipes and tips!

## **Book Information**

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## Customer Reviews

It's rare for me to get so into a cookbook, but this was so enjoyable, easy to read, and truly interesting. Most cookbooks I simply flip through in order to get new ideas and modify my own recipes, but this book actually taught me a lot of things I didn't know before reading it. This book has a wealth of knowledge about chocolate making -- different types of ingredients, where to find them and how to use them, equipment you will need and substitutions you can use, etc. The pictures are stunning and drool-inspiring. If you're curious about chocolate making or looking to begin making your own, this book is where to begin.

Great

As a chocolate lover, I thank you very much for this book. Great information about chocolate creating. Very helpful ideas.

I was told this is one of the only books to show you how to easily make your own chocolate from raw ingredients. I didn't really believe it, but on having a look online, it's true, there is very little information on actually making your own chocolate. There's plenty of books and websites on how to melt chocolate to make new shapes but that's not this book's main selling point. The book starts out with info on chocolate, then has the main recipes on how to make dark, milk and white chocolate basics. I volunteered and got involved with a facebook group to test out the recipes. I am normally someone who avoids spending too much time in the kitchen, but I soon got addicted. The very first time I tried following the first recipe I didn't have a clue and didn't have half the proper tools for the job. I had no idea whether I was doing things correctly as I didn't know how the ingredients would react. Then I had to do it again and again and again as I wanted to get better. My colleagues like my new hobby as there I make far too much chocolate for me to eat. They always asked what liqueur I used, but it's just honey. There are also recipes for the insides. My particular favourites are peppermint creams and the clotted cream mousse. Sometimes I'll make my own chocolate for the outside and sometimes I'll melt a cooking chocolate to make things easier. None of the recipes have loads of ingredients. They are really simple. I do advise on reading the recipe thoroughly beforehand, especially whether to use teaspoons or tablespoons. One recipe said up to 6

teaspoons of honey. I used 4 tablespoons!!! There is a lot more info and help in the book such as troubleshooting, alternatives to recipes, what ingredients and moulds to use. As a whole book, this one seems to cover everything you need to know about making chocolate (and a note on how to best enjoy chocolate) Be warned, it's addictive. I am awaiting more moulds so I can make even more chocolates.

I read this cover to cover before publication as I am one of a select band of recipe testers. I began tentatively, not sure if what I was being asked to do would produce anything I fancied eating. All I can say is *if you go with it*. The business of spreading the ingredients, vigorous mixing and re-melting sounds like a faff but it's quicker and less messy than making scones. At least, the way I make scones! Once you have perfected the technique you will never look back. You'll start to think of your own variations and you will suddenly find you have an amazing number of friends who want to help you sample them and decide on the best! If you enjoy experimenting in the kitchen, if you just love eating wonderful chocolate in flavours you can't buy, then you'll love this book. I bought a few silicone moulds which each cost much less than a box of chocolates and now I'm addicted to making as well as eating the delicious stuff. The author has put a lot of time into trying out techniques and recipes and has put in all the ground work so that we can fly. The photographs are spectacular. This is a great book. I'm buying the paperback too, as soon as it's available, because the photos are just too gorgeous and too colourful to hide away on a kindle.

Contains several chocolate inspired recipes from around the world.

I wish I would have found this book long ago. I am now making my own chocolate for everything! It seems the best!!!

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